

Reopen CT - Phase 1: FOOD ESTABLISHMENT CHECKLIST			
<p>City of Hartford Department of Health and Human Services environmentalhealth@ hartford.gov 860-757-4760</p>	<p><i>Instructions</i></p> <ul style="list-style-type: none"> • This form can be used by local health departments to assist food establishments in meeting the reopening requirements by evaluating readiness and/or compliance. • Mark items in compliance with a checkmark. • If an item is not in compliance, review with the CFPM. • Refer any issues to the appropriate agency. 	<p>Establishment: _____</p>	<p>Date: _____</p>
		<p>Address: _____</p>	<p>Time: _____</p>
		<p>Phone: _____</p>	<p>Class: _____</p>
		<p>Email: _____</p>	<p>Town: 131 Coventry Street</p>
		<p>PIC: _____</p>	<p>LHD: Hartford, CT 061</p>
		<p>Inspector: _____</p>	

RISK FACTORS		COVID-19 FACTORS	
Management/Personnel	Food Safety	Guest Service	Kitchen Staff
<input type="checkbox"/> CFPM/DA present	<input type="checkbox"/> Time/Temperature controls for safety in place	<input type="checkbox"/> Social distancing of tables and waiting areas maintained	<input type="checkbox"/> Masks & gloves in use
<input type="checkbox"/> Screening employees before shift for symptoms Log & contact information for each employee	<input type="checkbox"/> Food: Good condition/safe/unadulterated	<input type="checkbox"/> COVID-19 signage and floor markings	<input type="checkbox"/> Stations rearranged for maximum distancing
<input type="checkbox"/> Written procedure for exclusion of ill employees/monitoring of exposed employees	<input type="checkbox"/> Proper thermometer(s): Available/accurate	<input type="checkbox"/> Disinfecting (tables, chairs, check presenters, doors, etc.) with an EPA approved product effective against SARS-CoV-2; disposable wipes available	<input type="checkbox"/> COVID-19 best practices discussed
Good Hygienic Practices	Sanitization	<input type="checkbox"/> Masks/gloves for: service staff	Additional Outdoor Requirements
<input type="checkbox"/> No bare hand contact with TCS and ready-to-eat foods	<input type="checkbox"/> Food contact surfaces cleaned and sanitized frequently	<input type="checkbox"/> Restrooms: Disinfected frequently	<input type="checkbox"/> Outdoor service set on impervious or gravel surface
<input type="checkbox"/> Proper glove use	<input type="checkbox"/> Effective food grade sanitizer available with test strips	<input type="checkbox"/> Patrons are wearing masks	<input type="checkbox"/> Pest control plan/measures in place
<input type="checkbox"/> Increased frequency of hand washing	<input type="checkbox"/> Wiping cloths properly used and stored in sanitizer	<input type="checkbox"/> Tables not preset	<input type="checkbox"/> No outdoor service/bus stations
Facilities		<input type="checkbox"/> Hand sanitizer provided for guest use	<input type="checkbox"/> Food covered during transport from inside
<input type="checkbox"/> Adequate handwashing sinks/ properly supplied/accessible	<input type="checkbox"/> Water system flushed (if applicable)	<input type="checkbox"/> Single use menus or menu board in place	<input type="checkbox"/> No outdoor food or drink preparation
<input type="checkbox"/> Facilities available to effectively sanitize food contact equipment	<input type="checkbox"/> Proper garbage location and disposal	<input type="checkbox"/> Bar seating & Self-service areas closed	<input type="checkbox"/> Approvals through City's One Plan process

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Developed by CT Environmental Health Association in collaboration with CT DPH Food Protection Program & CT Association of Directors of Health

Phase 1 Restaurant Reopening in Connecticut

This infographic was developed to provide restaurants with guidance for the reopening process. Food establishments in Connecticut can begin to prepare for reopening on May 20, 2020 based on the Governor's orders. Each establishment is required to have a designated individual, such as a Program Administrator or Certified Food Protection Manager, who will oversee the policies and procedures implemented at the establishment (as noted in the Governor's Reopen Plan). The items below will help restaurants prepare and be ready.



1) Plan your operation

Take-out and delivery continue to be available options for establishments; however, Phase 1 of reopening also allows outdoor seating and service capped at 50% capacity. Establishments need to develop protocols and procedures related to their operation. They should include the following:

- Establishments must complete the self-certification on the DECD website to open on May 20th.
- A policy to screen staff before starting each shift for symptoms related to COVID-19 as well as gastrointestinal illness symptoms commonly associated with foodborne illness, or exposure to someone who has tested positive or has symptoms of COVID-19.
- A policy to implement proper social distancing requirements for table placement and waiting areas. Visual social distancing markers should be installed for customers.
- A policy to properly disinfect all high-contact items such as tables, chairs, doorknobs, restroom facilities, check presenters, and handwash sink faucet handles. Single-use menus and condiments that can be discarded after each customer are required. A menu board or online menu that customers can view for ordering are also acceptable.
- A policy for all staff to wear face coverings and gloves.
- A policy to designate staff to one task only to avoid potential contamination i.e. staff assigned to bus tables only.
- An adequate pest control policy to account for spilled food from tables that can potentially attract rodents, flies, and other pests to the outdoor dining area.
- Discuss with the local health department the need to flush your water system if your establishment has been closed for an extended period. This could include equipment with water supply lines, such as ice machines, coffee brewers, etc.
- Procure any necessary approvals from building, fire, zoning officials and the Department of Consumer Protection Liquor Control Division prior to setting up an outdoor dining area.
- Assess the quality and safety of food remaining in the establishment if you have been closed for an extended period. Replace all unwholesome foods.
- Disinfect all non-food contact areas of the establishment prior to opening with an EPA approved product effective against SARS-CoV-2.
- Sanitize all food contact surfaces prior to re-engaging in food preparation activities.
- Update handwashing policy to increase frequency.



2) Local health department onsite visit

The local health departments will be visiting establishments to ensure proper food safety requirements are in place for both the kitchen facility and outdoor dining areas. The following are things to consider prior to your visit:

- No food or beverage preparation is to be conducted outdoors.
- No food or beverage storage outdoors.
- All self-service areas are prohibited, including beverage self-service.
- Tables cannot be pre-set with any silverware, glassware, or plates. All items must be provided to the table after the customer is seated or immediately prior to a guest being seated.
- Bar seating and indoor dining is prohibited.
- Outdoor service area must be on an impervious surface (concrete, asphalt, etc.) or gravel.
- An ample supply of masks and gloves for all staff is required.
- Hand sanitizer available for customer use at entrance points and common areas is required. Hand sanitizer for staff is not to be used in lieu of proper handwashing.
- Station an employee at establishment entrance to enforce capacity limits and customer PPE requirements for entry.

All current food safety regulations as stated in the Regulations of Connecticut State Agencies are still in effect. The CFPM is responsible for ensuring compliance.



3) Contacts and guidance

You may refer to the following guidance documents for additional information about reopening your establishment.

https://portal.ct.gov/-/media/DECD/Covid_Business_Recovery/CTReopens_Restaurants_C5_V1.pdf?la=en

<http://www.afdo.org/resources/Documents/COVID19/AFDO%20Restaurant%20Reopening%20Fact%20Sheet%20v.5.pdf>

https://www.cdc.gov/coronavirus/2019-ncov/community/pdf/ReOpening_America_Cleaning_Disinfection_Decision_Tool.pdf

<https://restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf>